

TERMINAL CITY TIMES

DECEMBER 2024 • VOL. 31 NO. 12



SPECIAL EVENTS • ENTERTAINMENT & DINING • CLUB NEWS • FEATURES & MORE

Upcoming Events

DEC 1	DICKENS' FAMILY BRUNCH With Santa
DEC 2	DISCUSSION GROUP & WINE TASTING School of Hard Crops
DEC 3	HOLIDAY WREATH WORKSHOP
DEC 8	FAMILY DINNER BUFFET With Santa
DEC 12	FESTIVE LUNCH BUFFET & FESTIVE NETWORKING LUNCH BUFFET Annual Member Favourites
DEC 15	DICKENS' FAMILY BRUNCH With Santa
DEC 16	ANNUAL GENERAL MEETING For Eligible Shareholders
DEC 18	FESTIVE LUNCH BUFFET
DEC 24	CHRISTMAS EVE Club, Pub & Mink Closed
DEC 25	CHRISTMAS DAY Club, Pub & Mink Closed
DEC 26	BOXING DAY Club, Pub & Mink Closed
DEC 31	NYE AT THE CLUB! Dinner in the Terrace Ballroom & a Party in the Members' Lounge
JAN 1	NEW YEAR'S DAY Club, Pub & Mink Closed
JAN 11	PARENT-TODDLER TINKER TALES Three Little Pigs
JAN 15	MEMBERS' WINE TASTING Lo-Fi Wines
JAN 23	COMEDY NIGHT In the Members' Lounge
FEB 14	VALENTINE'S DAY Dinner in the Terrace Ballroom

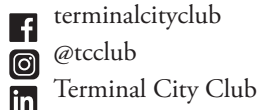
REGISTER FOR EVENTS

online	via Member Central
email	concierge@tcclub.com
call	604 681 4121
text	604 200 2279

Contact

837 WEST HASTINGS ST.
VANCOUVER, BC V6C 1B6, CANADA

call 604 681 4121
text 604 200 2279
web TCCLUB.COM



Member Services	604 681 4121	Weddings	604 488 8625
Membership Sales	604 488 8647	Lions Pub	604 488 8602
Billing	604 488 8607	Fitness Centre	604 488 8622
Catering	604 488 8605		

Hours

MEMBER SERVICES (FRONT DESK)

Monday – Friday	7 a.m. – 9 p.m.
Saturday & Sunday	8 a.m. – 7 p.m.

FITNESS CENTRE

Monday – Friday	6 a.m. – 10 p.m.
Saturday & Sunday	7 a.m. – 8 p.m.

THE GRILL

Monday – Friday	
Breakfast	7 a.m. – 10:30 a.m.
All Day Menu	11 a.m. – 9 p.m.

Saturday & Sunday	
Coffee	8 a.m. – 9 p.m.
Brunch	9 a.m. – 2:30 p.m.
All Day Menu	3 p.m. – 9 p.m.

MEMBERS' LOUNGE

Monday – Friday	8 a.m. – 11 p.m.
Coffee Service	8 a.m. – 9 a.m.
Saturday & Sunday	8 a.m. – 11 p.m.
Coffee Service	8 a.m. – 11:30 a.m.
Brunch	9 a.m. – 2:30 p.m.

CUVÉE (PHONE-FRIENDLY WORKSPACE)

Monday – Friday	8 a.m. – 8 p.m.
All Day Menu	11:30 a.m. – 6 p.m.
Weekend service available upon request from Grill	

LIONS PUB

For reservations, contact pubbookings@tcclub.com

Sunday – Wednesday	11 a.m. – 11 p.m.
Kitchen	11 a.m. – 8:30 p.m.

Thursday – Saturday	11 a.m. – 12 midnight.
Kitchen	11 a.m. – 9:30 p.m.

Call Me Back	
Wednesday – Saturday	5 p.m. – late.

MINK CHOCOLATE CAFÉ

Monday – Friday	7:30 a.m. – 6 p.m.
Saturday & Sunday	9 a.m. – 6 p.m.



President's Letter DECEMBER 2024

DEAR FELLOW MEMBERS,

December is a special time at Terminal City Club. Whether you're taking a break from the holiday rush, attending a festive gathering, or staying active in the Fitness Centre, it's always a pleasure to share this season with you.

Our holiday programming is in full swing, offering something for everyone. From the **Dickens' Family Brunch** (Sunday, December 1 & 15) to the **Festive Lunch Buffets** (December 12 & 18), there's no shortage of opportunities to make memories. If you haven't made your reservations yet, I encourage you to do so soon.

As the year winds down, I want to thank you for your support and engagement. To the members who contributed to our TCC Club Fund this year: thank you. Your generosity directly benefits our hardworking staff, and I look forward to recognizing some of our long-standing team members at the **Annual General Meeting** on Monday, December 16. Eligible shareholding members have received an invitation, and I hope to see you there, don't forget to register.

The Club continues to navigate rising costs in property taxes, food, and supplies, as well as increased salaries and benefits for our team. Balancing these challenges without compromising quality remains a top priority for the Board. Starting January 1, 2025, new member subscription fees will increase by \$500 across most categories, with a \$250 increase for spousal memberships. If you know someone considering joining the Club, now is the

perfect time to connect them with our membership team at joinus@tcclub.com.

This year has been one of growth and connection at TCC. We welcomed Mink Chocolate Café to the Club, expanded amenities with new Club Rooms, enhanced the TCC app, and hosted numerous events that brought members together, opened a unique cocktail experience in the Lions Pub. Your enthusiasm and participation are what make this club thrive, and I look forward to even more milestones in the years ahead.

As this is my final letter as President, I want to express how much I've appreciated the opportunity to serve this incredible Club and its members. TCC has a rich history, and I am confident that our team will continue to build on that foundation, creating memorable experiences for you, your families, and your friends.

On behalf of the Board, management, and staff, I wish you a joyous holiday season and a new year filled with health, happiness, and success.

Best always, in all ways,

Nate Kube
President, Terminal City Club

Stay informed

CLUB NEWS

holiday & modified hours

The Club – including Mink and Lions Pub – is closed **December 24–26** for the holidays and **Wednesday, January 1** for New Year’s Day.

On **Friday, December 27 & Monday, December 30**, Club restaurants, Lions Pub, and Mink will have weekend hours. The Fitness Centre and Club Administration will have regular operating hours.

On **Tuesday, December 31**, the Fitness Centre will be open from 6 a.m. to 6 p.m. The Lions Pub will be open from 11 a.m. to 11 p.m. and Mink will be open from 9 a.m. to 6 p.m.

On **January 2 & 3**, the Grill will be closed for scheduled maintenance. The Lions Pub will be open.



welcome to our newest members!

We are excited to extend a very warm welcome to our Club and community to the following new members:

- | | |
|---------------------|-----------------|
| Erez Bahar | Lizette Renkers |
| John Buscemi | Remi Rizzo |
| Lyndsay Charles | Tanya Rosenarin |
| Benjamin Checkwitch | Igor Rostotsky |
| Joseph Cooke | Jenn Sander |
| Ishaan Goel | Anna Solnickova |
| Richard Morris | Peter Yang |

2025 subscription increase & member referral program

Do you know anyone interested in membership? The Board has approved a subscription increase; effective January 1, 2025, the Club’s subscription (entrance fee) will be as follows:

RESIDENT 35 & OVER / CORPORATE

Subscription (one-time): ~~\$5,500~~ \$6,000

RESIDENT 34 & UNDER

Subscription (one-time): ~~\$4,000~~ \$4,500

SPOUSAL

Subscription (one-time): ~~\$950~~ \$1,200

IMMEDIATE FAMILY OFFER

The Immediate Family offer discounts the one-time subscription for children, parents, and siblings of current TCC members.

Resident 35 & Over: ~~\$4,500~~ \$5,000

Resident 34 & Under: ~~\$3,000~~ \$4,500

Member Referral: Members are eligible to receive a \$250 credit for every Resident or Corporate* member they refer after the new member is formally balloted in.

***Referral must be submitted in writing prior to submission of the application. Members are not eligible to receive referral credit for immediate family members as offers cannot be combined.*

Connect you interested friends and family with Amanda or Alison on your membership team! joinus@tcclub.com / 604 488 8647

new minimum food spend

Effective October 1, 2024, the quarterly food minimum spend is \$275 per calendar quarter.

save by paying your 2025 dues annually

Did you know? If you are a Resident or Corporate member and paying dues monthly, you can switch to annual dues before December 31, 2024, and benefit by paying the 2024 rate. Please contact your Membership Administrator at members@tcclub.com for more information to move to paying your dues annually.

seasonal reminder

As the holiday season approaches, we kindly ask that members consume responsibly. We would also like to remind members and guests not to leave valuables in parked cars when visiting the Club.



enhanced safety and security at terminal city tower

Over the past 18 months, the Club and the three Stratas in the Terminal City Tower have collaborated on a comprehensive upgrade to safety and security and will be upgrading our fobs and fob readers. This project addresses our existing security system's limitations, as the software and hardware could no longer receive support. Following a careful RFP process, we selected a new vendor, and our team has been working closely with security experts on the design since summer.

What does this mean for members?

To ensure a smooth transition, we'll have an interim period where two fobs will be required:

November 4 to November 26:

Please visit the Member Services Desk to pick up your new fob ahead of any door reader updates, ensuring you have uninterrupted access.

November 27 until completion:

During this upgrade period, each fob reader will be switched to the new system over approximately 10 days. During this time, members will need to carry both the new and old fobs until the transition is fully complete.



new affiliate clubs

THE MUTHAIGA COUNTRY CLUB NAIROBI, KENYA

Founded in 1913, Muthaiga Country Club in Kenya is a distinguished private club that blends colonial charm with modern luxury. Known for its lush gardens, fine dining, and vibrant social scene, it's a hub for Nairobi's elite and international visitors. The club offers members a rich array of amenities, from sports facilities to cultural events, all set in an atmosphere of timeless elegance.



THE UNIVERSITY CLUB OF MONTREAL MONTREAL, QUEBEC

Founded in 1907, the University Club of Montreal is a private club in Quebec that brings together professionals, academics, and community leaders. With elegant dining, exclusive events, and spaces for networking, it offers a refined atmosphere where tradition meets contemporary Montreal culture.

Dining AT THE CLUB

make it easy: pre-order!

Don't forget to take advantage of our pre-order service, especially for lunch! Contact reserve@tcclub.com for Club Room reservations, all restaurant inquiries, and private dining information.

and the winner is...

Thank you to all members who fill out our Grill and Members' Lounge comment cards. Congratulations to this month's lucky winner of a lunch for two from our random draw: **Robert Perkins**.

bespoke dining

TCC's bespoke dinner is the perfect custom celebratory experience tailored to each individual group according to their preferences and tastes. Depending on size, it can be in a private room, or private area with elevated set up and service to accompany the menu. Contact reserve@tcclub.com to book your next birthday, anniversary, or milestone celebration at your Club!



BOOK YOUR NEXT EXPERIENCE
reserve@tcclub.com

SAVE THE DATE • THURSDAY, JANUARY 23

COMEDY NIGHT

in the
Member's Lounge

LIVE MUSIC in the Lounge

Every Thursday, Friday & Saturday
6 – 9 p.m.

DECEMBER

- | | |
|----|----------------|
| 05 | Nickolaj |
| 06 | Dave Paterson |
| 07 | Dave Martone |
| 12 | Cassandra Maze |
| 13 | Neal Ryan |
| 14 | David Capper |
| 19 | Luc LeMans |
| 20 | Olaf de Shield |
| 21 | Dave Martone |
| 27 | David Capper |
| 28 | Nickolaj |



new at lions pub!

New seasonal food menus have made their debut and we are so excited! While some firm favourites are staying, we have introduced some brand new dishes (like our **Berries, Beets & Burrata Salad**, with Pemberton beets and winter squash, spiced berry coulis, burrata, fresh berries, arugula, and pistachio pepita crumble) and welcoming some past delights (**Filo Baked Brie**, with rosemary honey butter, spiced bacon jam, crostini), back by popular demand!

While you're with us, we also have a brand new cocktail selection, the brainchild of our fantastic Bar Supervisor, Sean Thornton. Special mention goes to the **Chai Tai** – we are obsessed!



HOLIDAY WREATH WORKSHOP

Get into the festive spirit, sip bubbles and learn how to create a seasonal wreath with your friend, parent, child, or sibling. More on page 6.

MINK CHOCOLATES

Mink's award-winning chocolates are the perfect gift – we've done the taste testing!



CHRISTMAS CARRY OUT

GIFT BOXES • HOLIDAY TREATS
READY-TO-COOK DISHES

Display boxes are available for viewing at Member Services. Orders are processed Monday to Friday 9 a.m. – 4 p.m. Scan the form below to view offerings and order deadlines:



GIVE THE GIFT OF MEMBERSHIP

Share your love of the Club! Spousal and Intermediate memberships are available to your immediate family members. To learn more or to get an application started, contact your membership team.

joinus@tcclub.com | 604 488 8647

MEMBER WALL PLAQUES

Make a gift in your loved one's name with a personalized Member Wall plaque; all proceeds are used to enhance your Club's facilities. A limited number of plaques remain so secure your spot today; contact Amanda Jun at ajun@tcclub.com or 604 488 8610.

PERSONAL (WINE) SHOPPING

Take advantage of personal gift shopping from your beverage experts (elves!). The giving season is here, and your trusted Club professionals, DJ Kearney and Owen Stuart are ready to help. Few gifts are more appreciated than a bottle of fine wine or premium spirit. **Let us help you** select a magnum for the boss, unique whisky for Dad, wines for the office team, or even pairing selections for your festive diner.

Email wine@tcclub.com to make arrangements that will simplify your busy life at this festive time.

Upcoming EVENTS

FOR FAMILIES



Dickens' Family Brunch

SUNDAY, DECEMBER 1 | seatings at 11 a.m. & 12 noon

SUNDAY, DECEMBER 15 | seatings at 11 a.m. & 12 noon

Adults: \$123 plus tax & service charge

Kids (4–12): \$52 plus tax & service charge

The Dickens' Family Brunch is a beloved Christmas tradition at TCC! Our incredible buffet includes all the trimmings and more. Kids enjoy our craft station and can deliver their Christmas wish lists to Santa directly. It's always a full house so book your spot early.

Festive Family Dinner Buffet

SUNDAY, DECEMBER 8 | seatings at 5:30, 6 & 7 p.m.

Adults: \$130 plus tax & service charge

Kids (4–12): \$60 plus tax & service charge

Enjoy a festive spread to the tune of live music and say hello to Santa while you're here. This is a fun occasion to get the family dressed up for. The extensive menu includes cheese and charcuterie, squash and coconut soup, assorted chilled seafood, salads, slow roasted turkey, lamb shoulder, honey tamari glazed salmon, a carvery station serving black pepper and herb-crusted prime rib, as well as sides that will please everyone. Don't forget to save room for dessert! View the full menu on Member Central!

event registration

SAVE YOUR SPOT!

online

via Member Central

email

concierge@tcclub.com

call

604 681 4121

text

604 200 2279



TCC SEASONAL Wreath Making Workshop

TUESDAY, DECEMBER 3

4 – 6:30 p.m.

*Doors open 30 minutes
before workshop begins.

*\$97 plus tax and service charge
(includes materials, a drink,
and bites)*

**Looking for a gift idea, or an
activity to do with family or
friends?**

Get into the holiday spirit with the pros from **The Stem Shop** as they guide you on how to make your very own gorgeous holiday wreath to take home.

All materials will be provided, as well as a drink and something to nibble on.



MEMBER-LED EVENT

Discussion Group: School of Hard Crops

MONDAY, DECEMBER 2

7:30 – 9 p.m.

\$75 plus tax & service charge

**registration recommended as
space is limited*

Five bitterly cold days in January 2024 changed the BC Wine Industry in a snap. Join us for an expert insider's look at precisely what happened, what the cure is, and how the industry is coping and rebounding. TCC's Director of Wine, DJ Kearney, has been a BC wine industry insider and adviser for several decades, and will take the group through a tasting of wines that speak to the trauma of farming grape vines on a climate knife edge. We will discuss exactly what occurred during the five-day cold snap, the extent of the damage, the fix, the future outlook, and all the non-BC wines that will hit the shelves soon.

Don't miss this special opportunity to learn from one of Canada's top wine advisors in this intimate setting.

Upcoming EVENTS



HOLIDAY ENTERTAINING

Festive Lunch Buffet

THURSDAY, DECEMBER 12 &
WEDNESDAY, DECEMBER 18

12 noon – 1:30 p.m.

\$105 plus tax & service charge

Take a break from your busy workday to enjoy the holiday season; reserve a table for your social gathering or corporate entertaining. Our Christmas lunch buffets include a festive spread of new and longstanding favourites, alongside live music. Leave room for dessert!

Festive Members' Networking Lunch

THURSDAY, DECEMBER 12

12 noon – 1:30 p.m.

\$105 plus tax & service charge

This is a festive twist on our monthly Networking Lunch: holiday cheer meets meaningful connection! Celebrate the season with fellow members, exchange ideas, and dig into the incredible Festive Lunch Buffet prepared by TCC's talented culinary team.



New Year's Eve Dinner at the Club

TUESDAY, DECEMBER 31

6 – 9 p.m.

Choose from a Special Prix Fixe Menu or from à la carte options

Enjoy an elegant New Year's Eve celebration at the Club with dinner and dancing to the **Olaf De Shield Trio** in the Terrace Ballroom. We'll be doing an East Coast Countdown at 9 p.m.! To make a reservation, email reserve@tcclub.com, and inquire about pre-ordering Champagne for your table!

New Year's Eve Party in the Members' Lounge

TUESDAY, DECEMBER 31

9 p.m. – 1 a.m.

Cover charge: \$25 plus tax & service charge (includes midnight bubble)

Kindly remember the Members' Lounge is 19+

Get glammed up and come ready to boogie in the new year at the Club! **DJ Big Poppa Pump** will be making the dance floor irresistible, and our bar team will have the drinks flowing, so join us in the Members' Lounge from 9 p.m. until 1 a.m.! Make your reservation in the Lounge by emailing reserve@tcclub.com.

****Separate reservations for dinner in the Terrace Ballroom and the Members' Lounge are required.**

Have You Heard?

CLUB NEWS



employee of the quarter

Congratulations to **Sasan Mosleh**, Banquets Supervisor, for winning Employee of the Quarter! Sasan was nominated by four different staff for his exceptional efficiency, organization, adept leadership skills, and dedication to the Club, members, guests, and his fellow colleagues. He shares his extensive experience with his team, promoting a culture of continuous growth and inspiring everyone around him. Thank you, Sasan!

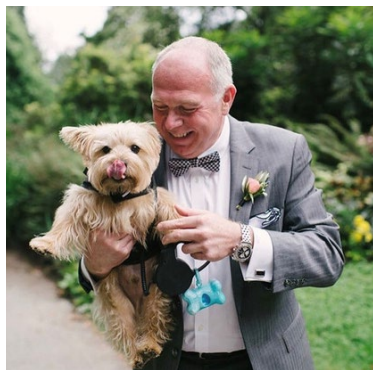
99 km swim challenge

Congratulations to all members who completed the Challenge! A special shout out goes to Paul Simmons who clocked over 200 km!

Bri Ribaj
Deborah Laishley
Donal Wehrung
Francis Lau

Heather Leitch
Mark Huggan
Nojan Abrary
Paul Simmons

Peter Louie
Sammy Wu



in memoriam

It is with very heavy hearts that we announce the passing of **Thatcher**, after 16 years enriching the life of Mr. Tony Drescher and his family, as well as TCC members and staff alike. We will miss seeing Thatcher around the Club and the TC Tower.

professional squash exhibition

On October 15, TCC squash members were treated to an exciting exhibition match of Canada's #1 Squash Player **David Baillargeon** from Montreal and past Canadian Squash Champion, Vancouver's **Shawn Delierre**. David has played on the PSA tour for the past 10 years, reaching his highest ranking of 39th in the world last year. Currently he sits at 52nd and has several PSA titles under his belt! This past May, David won his fourth consecutive National Championship. Shawn recently retired from the PSA tour after reaching his highest ranking of 35th in the world in 2014. He has 17 titles from the PSA tour and was a Pan Am gold medalist in 2015. Besides many other accomplishments, Shawn has played three of the four longest matches in PSA history (could you go for two hours and 50 minutes?!)

Members were amazed at the speed and power displayed by the two combatants. The "elder ambassador" Shawn threw everything at David, but to no avail, as the younger ex-student absorbed all of Shawn's pressure and went to an even higher level of play. Backhand crosscourt nick winner – game and match King David! Members also had the opportunity to participate on court with David and Shawn, experiencing a "tour of the court" with all corners acquired!

A special thank you to sponsors of this event: **Steve Hui and Pembroke Management** for supporting David Baillargeon, and **Dave Fenn and R & B Brewing** for supporting Shawn Delierre. And a shout out to Sergio Hsia, Amanda Jun, and our wonderful Fitness Centre staff who helped to make this event a great success! Thanks also to all members who participated in this event – keep squashing! —Barry Gifford



LEFT TO RIGHT: Shawn Delierre, Barry Gifford, Sergio Hsia, and David Baillargeon.

Member of the Month

GARY PARMAR

Gary Parmar's journey to CEO and founder of EcoGiants Construction Cleaning began 25 years ago on the path of least resistance. Gary was 10 at the time; his younger brother Jesse was 9. "My mother and father ran a small cleaning business called Sunshine Building Maintenance. It was geared toward janitorial services for offices, restaurants, apartments. There were about 25 employees, and when someone phoned in sick, it was sometimes easier to send Jesse and I. We both loved going. This was quality time together as family all helping one another."

On those days when the brothers were enlisted to help clean, Gary and Jesse would work at school until 3, then head out with Dad to work until midnight. "It seems insane now, thinking back on it. But my parents arrived here as immigrants from India, and they were figuring out the business as it went along. Having Jesse and I work occasionally helped control costs and solve immediate problems."

"My mother, Sukhwinder, was an angel — always looking out for everyone else. She would ask us if we wanted to go help, and we would say 'yes', but she also made sure our schoolwork came first."

And so, before the boys had even become teenagers, they were learning much of the business, including managing staff, stripping, sealing and waxing floors, as well as a myriad of other cleaning techniques. Of course, most of the time growing up, Gary and Jesse weren't working as cleaners. The teenage boys were big for their ages, and both had a keen interest in football. They played on the offensive line and found some success at the game in the junior ranks and at university.

In 2013, Sukhwinder passed away, the family business was in decline, and Gary

had left football to work in the bar business, first as security then later as a general manager.

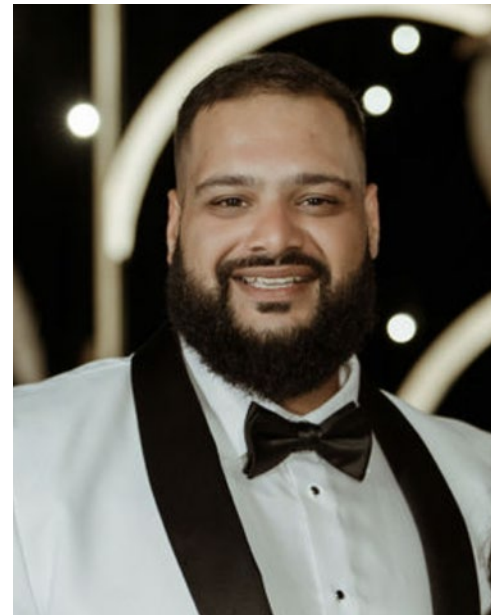
"A couple of years into managing the bar, I knew this wasn't fulfilling my life, so I had a conversation with my brother and said to him, 'Why don't we get back into the business that we really know. I guarantee if we start this venture, we will create the Rolls Royce of cleaning.' I told him we aren't going to clean toilets; we are going to run the show."

With his brother on his side in full support of the new venture, Gary went out on his own and secured a contract cleaning the newly established sports bar at Rogers Arena. "I went to see my brother, showed him the purchase order, he looked at me and said, 'No way!'"

That was nine years ago. Today EcoGiants Cleaning is an enormously successful business that primarily contracts with construction companies on sites in British Columbia, Alberta, and Ontario. There are 12 full-time employees, along with more than 150 contract workers on any given day.

Gary and Jesse have built EcoGiants with a primary focus on service. Phone calls and emails are answered immediately and the old saw that "the customer is always right" is something of a cornerstone for the business. "When someone needs cleaning, they either need it today or they need a quote today. We knew customer service was lagging in the industry and, if we were to grow, we knew we had to be responsive quickly to the people who were going to need our services."

The other significant focus of the EcoGiants business model is to always be as environmentally friendly as possible. "The chemicals for cleaning really took a



toll on our mother's hands, so we wanted our work to be the best formula for the job: soap, water, and scrub-a-dub-dub — the good, old-fashioned way, eco-friendly."

Gary joined TCC in 2020. "It was the first Covid year and a lot of gyms were shut down. I came here and met Jennifer Silver. She took me on a tour and showed me the pool and fitness centre. I said to her: 'I am not trying to sound desperate but where do I sign' ... I really didn't care about the cost. I wanted a place to exercise and have a steam. Saunas have always been important to my health. My dad taught me that."

Earlier this year, Gary and his fiancé Zahra married in Mexico with 110 guests along for the celebration. "It was a big, beautiful full-on Sikh and Ismaili wedding." Zahra is a notary public in British Columbia. Her legal background and Gary's business experience will be of great benefit when EcoGiants grows the brand into the U.S. — first Seattle and then wherever else feels right.

Asked to offer advice to young people looking for some footing in life, Gary says, "My philosophy is this: Figure out what you are good at, because the moment you figure that out, you will know what you want to do."

In other words, heed the path of least resistance.



*For a celebration
as unique as your
love story.*

Host your dream wedding with TCC.
Exclusive member rates offered.

weddings@tcclub.com



VALENTINE'S DINNER AT THE CLUB
FRIDAY, FEBRUARY 14



PRO PAIRING TIPS FOR THE BIG FEAST

DJ KEARNEY

Planning a traditional roast turkey dinner with a dazzling array of sides? Let us help with some useful wine tips... or just let your beverage pros pair and procure for you!

Given the flavour amplitude of the big feast, it is not a simple red and white wine proposition. Many competing flavours and textures are part of this celebratory dinner from the roasted bird or prime rib (or leg of lamb or baked ham), silky gravy, bitter Brussels sprouts, sweet baked squash and earthy potatoes. The best strategy is to line up a few different bottles so that family and friends can mix, match, or choose their favourites. Place two glasses at each setting to encourage experimentation with both red and white wine. The golden rule of pairing: the wine and food must match closely in weight and flavour intensity.

Sparkling wines are the most festive way to get the party started. Make it proper Champagne (pinot noir-dominant for extra weight) or a complex Cava. Our fizzy tip: TCC's bespoke bubbly is made just like champagne which adds toasty, nutty complexity, and pillowy mousse. Bone-dry, crisp, and racy, TCC BUB Brut 2018 (\$58) from the Okanagan Valley will ignite the celebrations on an elegant note.

Christmas dinner Whites can go in two directions – crisp and unoaked, or opulent with the lush spiciness that a gleam of oak confers. Chablis is perfect for everything from appetizers to the bird (or ham), or try a richer Soave or pinot gris. Full bodied, statuesque beauties like white Rhône or deluxe Californian chardonnay can easily handle beef, as well as squash, baked yams, roast potatoes and those polarizing Brussels sprouts!

Fruit-forward Reds with moderate but ripe tannins will harmonise with roast holiday meats, but not be drowned out by powerful side dishes like sprouts, sweet yams or cranberry sauce. Châteauneuf-du-Pape and Zinfandel are always safe bets, but it's easy and exciting to go further. Rioja, Amarone, Brunello, Barolo, Bordeaux, ripe pinots and of course Napa cabernet or big reds from BC. This is the time of year to treat yourself with a statement wine.

Complete your holiday dinner with a rich, sweet wine for either sumptuous dessert or elegant cheese plate (or both). Sauternes from Bordeaux, Vin Santo from Santorini, or iconic Tokaji Aszú from Hungary – we have a tempting range of sweet styles to conclude your festive, memorable dinner. Email **wine@tcclub.com** for expert guidance and selections.



Liquid Assets

CURATED BY DJ KEARNEY

Splurge Wines for Gifting or the Big Feast!

❶ CHAMPAGNE DRAPPIER BRUT NATURE NV FRANCE \$130

A laser-like Champagne from a house established in 1808, now in the hands of the dynamic third generation. Drappier's style is balance and purity with plenty of sophistication and toasty complexity from extended ageing. Closest to nature, this 100% pinot noir champagne has zero dosage, allowing the magnificent chalky terroir to hit your palate full force. Always terrific value too.



❶



❷

❷ LINGUA FRANCA CHARDONNAY BUNKER HILL VINEYARD 2019 WILLAMETTE VALLEY, OREGON \$160

Think of this as Grand Cru chardonnay from Oregon. Master Sommelier Larry Stone together with Burgundy's Dominique Lafon are behind this opulent, articulate, mesmerizing chardonnay. Old vines planted at high elevations on volcanic soils, farmed biodynamically with artful winemaking that channels Dominique's brilliance (he's considered the greatest interpreter of chardonnay on the planet). Sleek, sensitively oaked, intense and tense, this is thrilling white for oysters, pork roast or decadent lobster.

❸ JEAN-MARIE FOURRIER CÔTE DE NUITS-VILLAGES LE PRÉAU VIEILLE VIGNE 2022 BURGUNDY, FRANCE \$207

A protégé of the great Henri Jayer, Jean-Marie Fourier relies on the fruit quality from his ancient pre-clone vines planted in elite crus. These vines are 60-100 years old, regeneratively farmed in Gevrey-Chambertin and the bunches are so ripe and balanced, they allow Jean-Marie to execute his 'do-nothing' approach to winemaking. Vivid red berry fruit, earthy notes, well-defined tannins with a smooth, silky texture already showing. Smashing red Burgundy for your statement dinner.



❸

❹ POPLAR GROVE THE LEGACY 2014 OKANAGAN VALLEY, BC \$151

Dr. Tony Holler, Poplar Grove's extroverted proprietor, started a cellaring program long ago, allowing us to appreciate the ageing potential that BC wine possess. The secret to longevity is the combination of high natural acidity and high ripeness that our grapes achieve, thanks to the semi-desert climate of chilly nights and warm days. The Legacy 2014 is a five grape blend from an outstanding vintage, showing power and finesse with density and grip. Gorgeously mature and deluxe, the 2014 Legacy is ready to sip or gift.



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❺

❺ LANGMEIL THE FREEDOM 1843 VINEYARD SHIRAZ 2019 BAROSSA VALLEY, AUSTRALIA \$245

From one of the oldest vineyards in the world, The Freedom shiraz plot was planted 179 years ago by a Barossa Valley pioneer. These centurions still survive and are some of the oldest and rarest vines on the planet. Ripe and briary with tremendous fruit depth, bright acidity, savoury elegance and quiet power. Profound liquid history to pour with the big feast or bestow as a memorable gift. Screwcapped, (which is the Aussie manner), to guarantee zero faults and freshness. And yes, wines sealed this way age brilliantly. Comes in a handsome gift box.

WEEKDAYS
WEEKENDS

HOURS

6 a.m. – 10 p.m.
7 a.m. – 8 p.m.

DECEMBER 24 – 26 & JANUARY 1

Winter Holidays: Club Closed

TUESDAY, DECEMBER 31

New Year's Eve: 6 a.m. – 6 p.m.

SATURDAY, JANUARY 18

6 a.m. – 4 p.m.

SQUASH & POOL

ADULT-ONLY SWIM TIME

WEEKDAYS 6 – 9 a.m.

WEEKENDS 7 – 9 a.m.

SQUASH COURT BOOKINGS

Squash court bookings are available through sportyhq.com. New users: please contact the Fitness Centre front desk for registration.

RACQUET RE-STRINGING

Strings can lose tension over a period of six to eight months; with a new restring, your shots will have more control and spring. See the Fitness Centre front desk for more information.

POLICIES

SWIMMING POOL

Full body showers are mandatory before entering the swimming pool.

EXERCISE ROOM

Please continue to sanitize gym equipment before and after use.

GUEST POLICY

The Fitness Centre guest fee of \$30.25 is waived on weekends for the spouse or common-law partner of a member.

Guest fees are also waived for members' children and grandchildren under the age of 19. Members are limited to six guests per visit. Non-member guests must always be accompanied by a member.

Focus ON FITNESS

SWIM

99-KM SWIM CHALLENGE

Congratulations to all ten participants that completed the Challenge!

SWIM COACHING

John Ryan has helped beginners, Masters, and triathlete-swimmers reach their goals over his 20+ years of coaching. Private lessons are a structured (but fun) program that anyone—regardless of skill level—can benefit from. Improve your technique, try new strokes, increase stamina, cultivate a sense of ease and elegance being in the water, and grow your confidence.

KIDS' GROUP SWIM LESSONS

Saturdays | September 7 – December 21
16-week term with 14 lessons (No lessons on October 12 & November 9)
\$385 plus GST

10:00 – 10:40 a.m.	3 – 5 years
10:40 – 11:20 a.m.	3 – 5 years
11:30 – 12:10 p.m.	6 – 7 years
12:10 – 12:50 p.m.	8 – 9 years
12:10 – 12:50 p.m.	Stroke Improvement
*12:10 classes run concurrently	

Changes in start and end times are possible. Children will be grouped based on age but may be moved to a different group if their ability requires it. To take part in group lessons, children must have some experience in the water, otherwise private lessons are first recommended to establish that confidence. For more information, please email Doreen at john@swimminginvancouverbc.com.

SQUASH

SQUASH LESSONS

Try a private or partner lesson on Tuesday, Wednesday, Thursday, or Saturday (other days upon request). Coach Barry Gifford is a seasoned squash professional (2022 - 60+ National Champion and past Squash Doubles World Masters Games gold medalist) with over 30 years coaching experience. Each lesson is tailored to your needs and can include mental strength training and yearly training plans upon request. Email Barry at squash@tcclub.com for more information.

ADULT SQUASH DRILLS

Wednesdays | 4 – 5 p.m. | \$25

Saturdays | 11 a.m. – 12 noon | \$25

These drills are for intermediate/advanced VSL players. To register, contact Barry for placement by 5 p.m., the previous day.

JUNIOR SQUASH 2025

Saturdays

January 11 – March 15, 2025

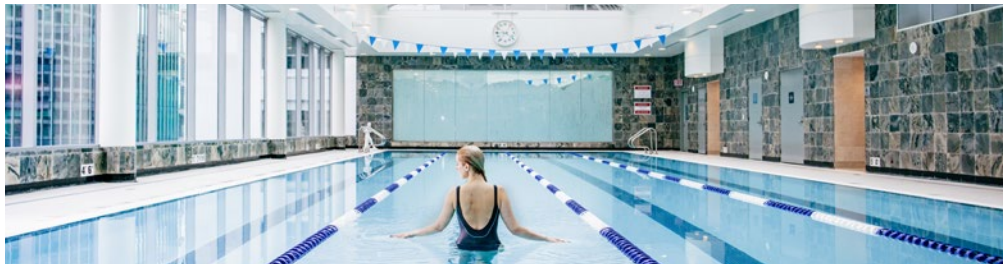
(9 weeks; no class February 15)

Please contact Barry regarding drop-ins: c. 604-219-8233

\$180 plus GST, charged to your account upon registration

1:00 – 1:45 p.m. 6 – 9 years
1:45 – 2:30 p.m. 10 – 15 years





GROUP CLASSES

F.I.T. WITH ATHOS

Mondays on Zoom ■

12 noon – 1 p.m.

This functional circuit training class uses your own body weight to increase muscular strength, improve endurance and burn calories.

VINYASA YOGA WITH CLARE

Tuesdays, in person ■

6:30 – 7:30 a.m.

Vinyasa is an active, flowing style of yoga proven to improve strength, balance, and flexibility. This is an all-levels class, with options provided to ensure all participants feel challenged and successful.

CORE CONDITIONING WITH LEILA

Tuesdays, on Zoom ■

12 noon – 1 p.m.

Stand straighter and move better when you commit to this class! Full-body cardio sculpting moves are followed by exercises that improve strength and stability.

PILATES: STRENGTHEN WITH ZORICA

Wednesdays, on Zoom

7 – 8 a.m. ■

Focus on muscle groups in the upper torso, shoulders, arms and back. Build strength, gain flexibility and work toward pain-free movement.

CARDIO KICKBOXING WITH LEILA

Wednesdays, in person ■

12 noon – 1 p.m.

This fun, non-contact workout utilizes boxing

skills and drills to engage every muscle group in your body. Increase your cardio endurance, power and stamina.

POWER FLOW YOGA WITH RACHEL

Thursdays, on Zoom ■

7 – 8 a.m.

Power Flow is a vigorous, athletic approach to yoga and an excellent complement to any sport. Improve muscle tone, strength, flexibility, and balance.

TOTAL BODY STRENGTH WITH LEILA

Fridays, in person ■

12 noon – 1 p.m.

Build a strong body through low intensity and non-impact weight exercises. Increase your strength and endurance, improve your metabolism, increase bone density and improve balance.

TRAIN

SEASONAL PROMOTIONS FROM MILFIT PERSONAL TRAINING

The MilFit Team would like to wish you Happy Holidays and best wishes for an amazing New Year. Your next personal training session in December is a gift from us to thank you for your continued commitment to your health and fitness with us.

Our Certified Personal Fitness Trainers will

teach proper form and technique as well as provide safe and challenging programs specific to your fitness level. Purchase 2 single session personal training sessions and receive the 3rd for free (new training clients only). Please contact Milwina Guzman at milwina@milfit.ca or 604-716-8927.

PRIVATE PILATES WITH ZORICA

Available Tuesday, Thursday, or Friday, 10:30 a.m. onwards

(one-hour session will be held in non-peak squash court time)

Packages available: single, 5, 10, 20

Zorica Jovic is a BASI®-certified Pilates instructor and an award-winning gymnast. (BASI-certified instructors undergo three years of devoted study with master teachers.)

Practicing and teaching over 13-years, Zorica believes, to be a good teacher you must also be a student and continues her education constantly. Teaching is her passion, helping every BODY from the inside out! Inquire at the Fitness Centre Front Desk for more information.

45-DAY FITNESS CHALLENGE!

It's that time of the year again. Need a goal? The Fitness Centre is challenging members to commit to at least 45 workouts in 57 days over January and February.

Members can choose any type of exercises; cardio, weight-training squash, swimming, yoga or jog outside, as long as all the exercises takes place at the Club or on your travels.

We will have a progress chart at the Fitness Centre to keep you on track. Sign-up today at the Fitness Centre.



Savour the seasonal sparkle.

Festive Lunch Buffets

TAKE A CHEEKY MID-DAY LUNCH
WITH COLLEAGUES & FRIENDS

Thursday, December 12
12 noon – 1:30 p.m.



Wednesday, December 18
12 noon – 1:30 p.m.

NYE at the Club

WHETHER YOU WANT TO DANCE
INTO THE EARLY HOURS OF 2025,
OR BE IN BED BEFORE MIDNIGHT...

Dinner in the Terrace Ballroom

Tuesday, December 31
6 – 9 p.m.



Party in the Members' Lounge

Tuesday, December 31
9 p.m. – 1 a.m.